

# OLA MEXICAN KITCHEN

## APERITIVOS

### GUACAMOLE TRADICIONAL

Fresh avocado, onion, lime, cilantro, salt, and pepper 13

### CHEF AMADO'S GUACAMOLE

Fresh avocado, onion, lime, cilantro, pomegranate, orange zest, salt, and pepper 13

### ACAPULCO CEVICHE\*

Traditional ceviche with seasonal fresh caught fish, tequila-citrus vinaigrette, jalapeño, and a roasted pineapple pico de gallo 19

### SHRIMP CEVICHE\*

Pacific shrimp, pico de gallo, cucumber, diced jalapeno, fresh lime juice, and crispy chips 21

### AHI POKE\*

Sashimi grade ahi tuna, Mexican spices, avocado, jalapeño, and seaweed salad 20

### NACHOS CON CARNE

House-made chips topped with carne asada, queso fundido, escabeche peppers, pico de gallo sour cream, cotija cheese, and guacamole 18

### QUESO FUNDIDO

Three cheese blend, sautéed chorizo, pico de gallo, and fresh tortillas 13

### OLA QUESADILLA

Three cheese blend, pico de gallo, and sour cream *Choice of: Chicken, Chorizo or Carne Asada* 18

### LOBSTER QUESADILLA

Three cheese blend, Maine lobster, pico de gallo, sour cream, and guacamole 26

### ELOTE MAN CORN

Sautéed corn off the cob topped with cotija cheese and lime aioli 12

### CHICKEN TAQUITOS

Shredded lettuce, cotija cheese, sour cream, pico de gallo, and avocado purée 15

### CRISPY FLAUTAS

Mixed cheese, queso fresco, salsa verde, and romesco *Choice of: Chicken or Beef* 19

## SOPAS Y ENSALADAS

### BLACKENED CHICKEN TORTILLA SOUP

Our hearty homemade broth with tomato, veggies, avocado, blackened chicken, homemade tortillas, and a crispy-fried chicken taquito 9/15

### CAESAR SALAD

Baby romaine and butter lettuces, cotija cheese, and pepitas with a citrus-infused Caesar dressing 8/14

### BEET AND WATERMELON

Fresh roasted golden and red beets, seared watermelon, tomatoes, crouton crumble, cotija cheese, and mixed greens lightly tossed in a basil vinaigrette 16

### ENSALADA DE LA CASA

Organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons, and house-made cilantro ranch dressing 8/14

Add a protein • Shrimp \$16 • Steak \$16 • Salmon \$13 • Chicken • \$11

### OLA FAVORITES

## TACOS

### DOS O TRES \$17/\$21

We use only fresh, handmade tortillas for our tacos!

### CARNITAS

Slow braised pork shoulder with fresh tomatillo salsa, diced onion, and cilantro

### BAJA FISH

Beer battered seasonal fish cotija cheese, chile-lime aioli, and tequila citrus slaw

### GRILLED FISH add \$3 each

Grilled seasonal fish, pineapple pico de gallo, jicama slaw, and chile-lime aioli

### BLACKENED SHRIMP add \$4 each

Pan-seared shrimp with chile-lime aioli, guacamole, and pomegranate seeds

### CARNE ASADA

Grilled skirt steak, diced onion, cilantro, salsa rojo, and cotija cheese

### LOBSTER add \$7 each

Maine lobster, citrus butter, and sriracha-agave aioli slaw

### CHICKEN TINGA

Shredded Jidori free-range chicken braised in tinga sauce, topped with shredded lettuce, sour cream, and cotija cheese

### PORK BELLY

Braised pork belly, sriracha aioli, pickled red Fresno peppers, agave aioli slaw, and fried leeks

### CHILE RELLENO

Chihuahua cheese stuffed chile, chipotle honey glaze, guajillo pepper sauce, cotija cheese, and crispy cilantro

### VEGGIE

Asparagus, shiitake mushrooms, corn, and avocado, served with a guajillo pepper sauce

### TACO OF THE MONTH

Ask your server for details

## PLATOS

### ENCHILADAS CON QUESO

Fresh tortilla, three cheese blend, homemade guajillo pepper sauce, and queso fresco 21

### ENCHILADAS CON RIBEYE

Our Enchiladas Con Queso topped with grilled ribeye steak 41

### ENCHILADAS CON POLLO

Jidori free-range chicken inside fresh tortillas with our three cheese blend and homemade guajillo pepper sauce 25

### LOBSTER AND SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce and sour cream 38

### BAJA FISH BURRITO

Lightly breaded seasonal fish, cilantro-lime rice, guacamole, chili-lime aioli, three cheese blend, and tequila-citrus slaw 23

### OLA BURRITO

Mexican rice, black beans, three cheese blend, grilled veggies, and sour cream topped with tomatillo cream and guajillo pepper sauce 22 *Choice of: Chicken, Carnitas or Carne Asada*

### RIBEYE FAJITAS

Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo, and guacamole 41

### CARNITAS

Slow braised pork, fresh tortillas, tomatillo salsa, and pico de gallo 26

### AGAVE SALMÓN

Fresh grilled salmon with a tequila agave glaze, baby heirloom tomato salsa, cilantro-lime rice, and grilled asparagus 30

### SIETE MARES

Mexican seafood stew with shrimp, white fish, lobster, salmon, and grilled veggies in a lobster broth 39

### POSOLE

Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece 23

### POLLO CON MOLE

Jidori free-range chicken, homemade mole rojo, and fresh tortillas 23

### CHILES RELLENO

Fresh poblano peppers stuffed with a three cheese blend and finished with pico cocido 25 *Add a protein • Shrimp \$16 • Steak \$16 • Salmon \$13 • Chicken • \$11*

## EXTRAS

### ABUELA'S RICE AND BEANS 10

### HANDMADE TORTILLAS (TRES) 7

### MEXICAN RICE 7

### CILANTRO-LIME RICE 7

### REFRIED BLACK BEANS 7

### BORRACHO PINTO BEANS 7

### PAPAS FRITAS 8

### GRILLED ASPARAGUS 7

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more guests. \$7 charge will be added for splitting entrées.

## COCKTAILS

### CASA MARGARITA 16

Hacienda Blue Agave tequila - sweet 'n sour - agave nectar - lime juice

### EL JEFE 19

#### CADILLAC MARGARITA

Hacienda Blue Agave tequila - sweet 'n sour - agave nectar - orange liqueur

### EL DRAGÓN 20

#### WATERMELON AND JALAPEÑO

Hacienda Blue Agave tequila - watermelon purée - sweet 'n sour - fresh jalapeño

### ABREOJOS MARGARITA 17

#### CUCUMBER AND JALAPEÑO

Hacienda Blue Agave tequila - fresh cucumber - fresh jalapeño - agave nectar - sweet 'n sour

### PUNTA NEGRA MARGARITA 17

#### BLACKBERRY AND JALAPEÑO

Astral Blanco - fresh blackberry - fresh jalapeño - sweet 'n sour - pineapple juice

### PUERTO ESCONDIDO PALOMA 19

Don Julio Blanco - agave nectar - lime juice - grapefruit juice

### SKINNY MARGARITA 16

Astral Blanco - fresh lime juice - agave nectar - club soda

### LAS GAVIOTAS MOJITO 17

#### RASPBERRY

Bacardi Silver - fresh raspberries - mint - fresh lime - agave nectar - club soda

### SALINA CRUZ MARGARITA 19

#### PASSION FRUIT

Don Julio Blanco - passion fruit purée - lime juice - agave nectar

### MICHOACÁN MARGARITA 19

#### STRAWBERRY AND JALAPEÑO

Celaya Blanco - fresh strawberries - fresh jalapeño - strawberry purée - sweet n' sour

### BLOOD ORANGE MEZCALITA 18

Dos Boots Mezcal - blood orange purée - sweet n' sour - orange liqueur

### MARGARITA OF THE MONTH

Made with Astral tequila.  
Ask your server for details.

## WINE

### WHITE

Chateau Ste. Michelle - Chardonnay - Washington 12/40

Caymus Sea Sun - Chardonnay - California 14/52

Simi - Sauvignon Blanc - Sonoma 11/39

Maso Canali - Pinot Grigio - Italy 13/51

Daou - Rosé - Paso Robles 15/57

Kim Crawford - Sauv Blanc - New Zealand 14/51

### RED

14 Hands - Cabernet Sauvignon - Washington 12/41

Daou - Cabernet Sauvignon - Paso Robles 16/61

The Calling - Pinot Noir - Russian River 15/59

J Vineyards - Pinot Noir - California 16/61

Pessimist - Red Blend - Paso Robles 15/57

Antigal Uno - Malbec - Argentina 13/47

### BUBBLES

Mumm - Split - Napa 13

La Marca Prosecco - Split - Italy 14

Roederer Estate - Anderson Valley 47

## BEER

### DRAFT

Pacifico 4.5% Abv 9

Dos Equis Amber 5.0% Abv 9

Modelo 4.4 % Abv 9

Firestone Walker "805" Blonde Ale 4.7% Abv 9

Belching Beaver "Phantom Bride" IPA 7.1% Abv 10

Flashpoint German Pilsner 5.4% Abv 9

Firestone Walker "805 Cerveza" 4.5% Abv 8

Voodoo Ranger "Juice Force" IPA 9.5% Abv 10

Sierra Nevada "Hazy Little Thing" IPA 6.7% Abv 9

Negra Modelo 5.3% Abv 9

### BOTTLES & CANS

Corona Light 6

Bohemia 7

Coors Light 6

Tecate 7

Dos Equis Special Lager 7

Pineapple High Noon 8

Black Cherry High Noon 8

Mango White Claw 8

Corona Non-Alcoholic 6

## TEQUILA

### BLANCO

Astral Blanco 12

Avion 12

Casa Dragones Blanco 19

Casamigos 15

Celaya 15

Clase Azul 20

Codigo 15

Don Fulano 14

Don Julio 13

Dos Artes 20

Fletcha Azul 15

Gran Patron Platinum 35

Los Sundays Coconut 13

Los Sundays 13

Patron 13

Teremana 12

Tres Generaciones 13

### CRISTALINO

Avion 30

Casa Dragones Joven 45

Casamigos 19

Don Julio '70' 15

Don Julio Alma Miel 20

Herradura Anejo 22

Komos 35

### AÑEJO

Casa Dragones 35

Cazadores 14

Casamigos 19

Celaya 19

Cincoro 30

Clase Azul 65

Comisario 20

Corralejo 14

Don Julio 16

Don Julio 1942 32

Dos Artes 35

Fletcha Azul 19

Gran Centenario 16

Herradura Legend 22

Komos Reserva 25

Patron 16

Tequila Ocho 16

Tres Generaciones 16

### EXTRA AÑEJO

Avion Reserva "44" 20

Cazadores 16

Clase Azul Gold 80

Dos Artes 40

Gran Centenario Leyenda 26

Komos 65

Mandala 35

Patron 23

### REPOSADO

Blow Fish 17

Cazadores 12

Celaya 17

Cincoro 24

Clase Azul 30

Corralejo 12

Casamigos 17

Don Fulano 16

Don Julio 15

Don Julio Rosado 23

Dos Artes 30

Fletcha Azul 17

Herradura 14

JaJa 15

Komos Rosa 35

Los Sundays 15

Lunazul 14

Mandala 23

Milagro 14

Patron 15

Patron El Alto 35

Tres Generaciones 15

### MEZCAL

Casamigos 20

Clase Azul 70

Dos Boots 15

Dos Hombres 13

El Silencio 10

Rosaluna 10

Sombra 12